

2012 Hedonist Reserve Shiraz



The fruit for the Hedonist Shiraz is estate grown on our biodynamically run vineyard situated in the Willunga foothills, McLaren Vale. The idyllic St Vincent's Gulf lies 10km to the West. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

Vintage Notes

The 2012 vintage was one of rare balance and ideal ripening conditions. In general crops were down, but quality was paramount. Good winter rains set the vines up well to cope with early autumn heat.

Winemaking Notes

After gentle destemming, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 24 degrees Centigrade to retain as much primary fruit freshness as possible. The ferment was lightly pressed after 12 days on skin.

Finally, the wine completed fermentation in 50% new French Oak & 50% one year old French oak, where it remained for 24 months. Minimal Sulphur added.

Tasting Notes

COLOUR

Deep red/purple with crimson hues

BOUQUET

Unmistakable McLaren Vale Shiraz;

violet fragrance, spicy, peppery, toasty oak and

complex barrel ferment characters showing through.

PALATE

Mouth-filling, full and flavorsome.

Dark berry fruits and spices with tinges of oak, but above all; soft and velvety. Pallet lingers well after the wine has been swallowed.

Technical Notes

Yields per acre: 1 tonne

Location: McLaren Vale, South Australia

Baume at Harvest: 14 degrees Be

Varieties: Shiraz 100%

Analysis - Alc: 14%, pH: 3.49, Residual Sugar: 0.8g/L

Certification: Biodynamic (NASAA Certified Organic)

Bottled Unfiltered